

WB
1783
16480.

New Remedy for a Cancer.—M. Ruele, a French practitioner, asserts, that this cruel disorder may be radically cured in three days, without any surgical operation, by kneading a piece of dough, about the size of a small hen's egg, and a lump of hog's lard, the older the better, of the same dimensions. These substances thoroughly mixed, so as to form a kind of salve, must be spread on a piece of white leather, and applied to the part affected.—M. Ruele cites two cases at Paris, of the efficacy of this simple remedy.

B. (W.)

Book of receipts, cooking
medical & domestic.

1785



ACCESSION NUMBER

16480

PRESS MARK

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WAVERTREE CHARITY BALL
MRS. LANCE, PATRONESS.

le, THE ANNUAL BALL for the Benefit of the FEMALE CHARITY SCHOOL, will take place on Tuesday the 14th March, 1815.—Tickets, at 6s. each, to be had at Mr. Danson's, Bold-street; Mrs. Glover's, Duke-street; at the Assembly Room, Wavertree; and at Mr. Gore's, Castle-street, Liverpool.

T, THE ANNIVERSARY of ST. DAVID will be celebrated on Wednesday next, the 1st of March, by the Friends of the WELSH CHARITABLE

B. (W.)

Book of receipts, cooking
medical & domestic

1785

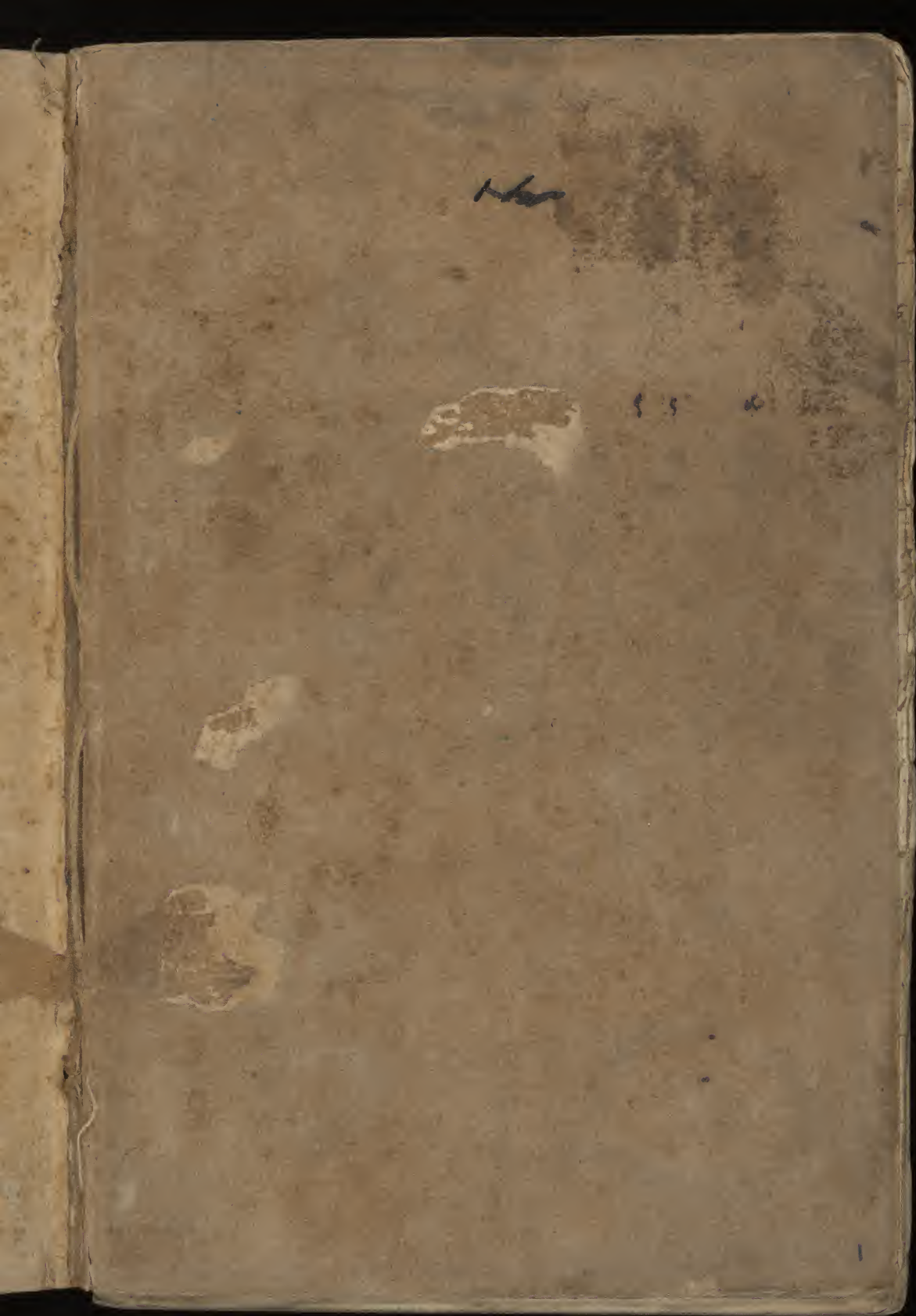


ACCESSION NUMBER

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PRESS MARK

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B. (W.)

Book of receipts, cooking
medical & domestic

1785

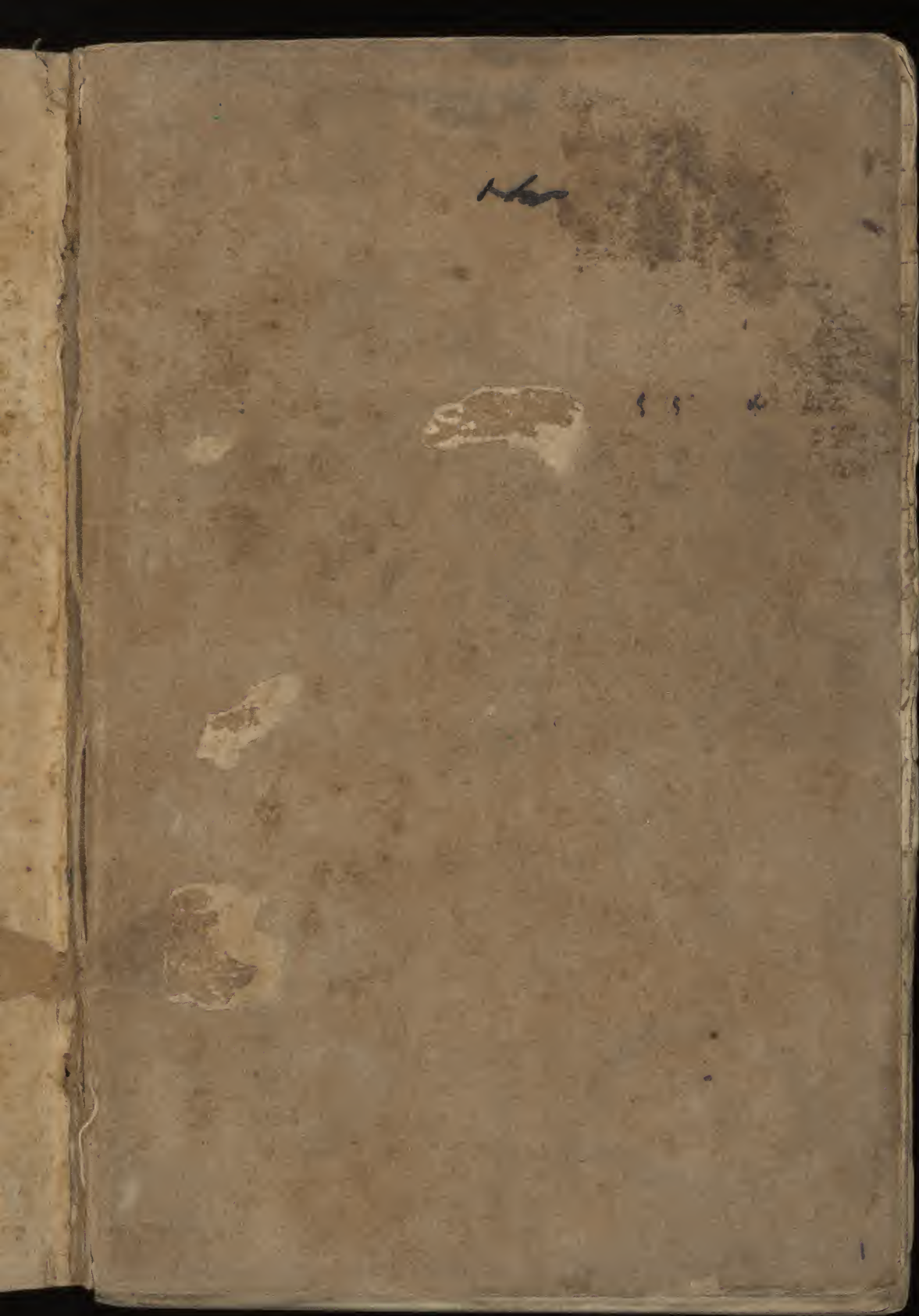


ACCESSION NUMBER

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Recipes 16480 #49 59 E

TABLE of WEIGHTS and MEASURES.

TROY WEIGHT.

Grains.
24 — 1 — Penny weight.
480 — 20 — 1 Ounce.
5760 — 240 — 12 — 1 Pound.

AVOIRDUPOIS WEIGHT.

Drams.
16 — 1 Ounce.
256 — 16 — 1 Pound.
7168 — 448 — 28 — 1 Quarter.
28672 — 1792 — 112 — 4 — 1 Hund.
573440 — 35840 — 2240 — 80 — 20 — 1 Ton.

WOOL WEIGHT.

Pounds.
7 — 1 Clove.
14 — 2 — 1 Stone.
28 — 4 — 2 — 1 Tod.
182 — 26 — 13 — 6½ — 1 Wey.
364 — 52 — 26 — 13 — 2 — 1 Sack.
4368 — 624 — 312 — 156 — 24 — 12 — 1 Laß.

APOTHECARIES WEIGHT.

Grains.
20 — 1 Scruple.
60 — 3 — 1 Dram.
180 — 54 — 8 — 1 Ounce.
5760 — 288 — 96 — 12 — 1 Pound.

CLOTH MEASURE.

Inches.
2½ — 1 Nail.
9 — 4 — 1 Quarter of a Yard.
36 — 16 — 4 — 1 Yard.
27 — 12 — 3 — 1 Flemish Ell.
45 — 20 — 5 — 1 English Ell.

LONG MEASURE.

Barley Corns.
3 — 1 Inch.
36 — 12 — 1 Foot.
108 — 36 — 3 — 1 Yard.
594 — 198 — 16½ — 5½ — 1 Pole.
23760 — 7920 — 660 — 220 — 40 — 1 Furlong.
180080 — 63360 — 5280 — 1760 — 320 — 8 — 1 Mile.

WINE MEASURE.

Pints.
2 — 1 Quart.
8 — 4 — 1 Gallon.
336 — 168 — 42 — 1 Tierce.
504 — 252 — 63 — 1½ — 1 Hoghead.
672 — 336 — 84 — 2 — 1½ — 1 Puncheon.
1008 — 504 — 126 — 3 — 2 — 1½ — 1 Pipe.
2106 — 1008 — 252 — 6 — 4 — 3 — 2 — 1 Tun.

BEER MEASURE.

Quarts.
4 — 1 Gallon.
36 — 9 — 1 Firkin.
72 — 18 — 2 — 1 Kilderkin.
144 — 36 — 4 — 2 — 1 Barrel.
216 — 54 — 6 — 3 — 1½ — 1 Hoghead.
432 — 108 — 12 — 6 — 3 — 2 — 1 Butt.

ALE MEASURE.

Quarts.
4 — 1 Gallon.
32 — 8 — 1 Firkin.
64 — 16 — 2 — 1 Kilderkin.
128 — 32 — 4 — 2 — 1 Barrel.
192 — 48 — 6 — 3 — 1½ — 1 Hogsh.

ALE and BEER in the COUNTRY.

Quarts.
4 — 1 Gallon.
34 — 8½ — 1 Firkin.
68 — 17 — 2 — 1 Kilderkin.
136 — 34 — 4 — 2 — 1 Barrel.
204 — 51 — 6 — 3 — 1½ — 1 Hogsh.

DRY MEASURE.

Quarts.
4 — 1 Gallon.
8 — 2 — 1 Peck.
32 — 8 — 4 — 1 Bushel.
64 — 16 — 8 — 2 — 1 Strike.
128 — 32 — 16 — 4 — 2 — 1 Coom.
256 — 64 — 32 — 8 — 4 — 2 — 1 Quar.
1280 — 320 — 160 — 80 — 40 — 20 — 10 — 5 — 1 Wey.
2560 — 640 — 320 — 80 — 40 — 20 — 10 — 2 — 1 Laß.

SQUARE or LAND MEASURE.

Feet.
9 — 1 Yard.
272¼ — 30¼ — 1 Pole.
10890 — 1210 — 40 — 1 Rood.
43560 — 4840 — 160 — 4 — 1 Acre.

TIME.

Seconds.
60 — 1 Minute.
3600 — 60 — 1 Hour.
86400 — 1440 — 24 — 1 Day.
604800 — 10080 — 168 — 7 — 1 Week.
2419200 — 40320 — 672 — 28 — 4 — 1 Month.
h.w.d.h.
31449600 — 525950 — 8766 — 365 — 6 — 52 — 1 — 6 — 1 Year

Raspberry Vinegar	1	Cake	13
Do for Sore Throats		A Common Cake	14
Orange Wine	2	Ginger Cake	
Another Orange do		Small Cakes	
Grape Wine	3	German Puffs	16
		4 Dutch Wafers	
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Elder Wine		Trifle	
White Currant Wine	6	Orange Jam	
Ginger Wine		Preserved Oranges whole	
Cherry Wine	7	do Apricots	
Rogyan		Irish Jelly	
Orgeat	8	Black Currant Paste	
Another Orgeat		Walnut Fluteduffs	
Italian Cheese	9	White Point	
Orange Custard		Preserve Carrots whole	
Jamne Mangle	10	Orange Marmalade	
Cheesecakes		Preserve Barberries	
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To Bottle Jamsons—23 Calves head Drink 30
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 Fish Sauce—26 me of breath
 To Stew Beef—Strengthening Plaister 31
 To Dress Oxen Croat—27 Rheumatism—
 Fish Sauce—Oxap—
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 To Mince Meat—29 To stop Disorders of Bowels
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 An Excellent Drink—30 For the Thrush—39
 Strengthening Jelly—31 Lavender Water—
 To ane baugh—To remove Figures—
 Nine little cakes—32 For a Cough—40
 Another Ditto—Ointment of Elder—
 Batter pudding without Eggs For a Cold or difficult
 An Apple Pudding—=ty of Breathing—
 Currant Jelly—33 Opodeldock—
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	Varnish	46	For Loss of Voice	
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Vespetro liquor

Take 2 Bottles of the best Brandy
put in it 2 Drachms of Angelica
Seed, 1 ounce of Coriander seeds, ditto
of Anniseed, the juice of 2 Lemons with
the pulp, 1 lb of loaf sugar, 2 Tea
spoonfuls of Fennel seeds, leave all
these ingredients for 4 or 5 days
together, stirring it once a day,
then it must be filtered thro paper
and put into Bottles, the seeds must
be provided

Yorkshire Barbin or
Gingerbread
A Quarter of Oatmeal finely
sifted

$\frac{1}{4}$ pound of Butter

1 lb of Sugar

1 oz of Ginger made up and

4 lb of Treacles, baked as Ginger ^{biscuits}

$\frac{1}{4}$ oz of bear windit

1772. Cade.
For Cold or Inflammation

15 Drops of Sassafras Wine
and 30 Drops of white Frogs Eye
Take the above quantity, on going
to Bed, and the first Morning, in the
Morning, and should it be
medicinal in the Middle of the
Day.

Dr. Harris

Beat up 6 Eggs to a high
foam, and by degrees add half
a pint of Spirits of Turpentine
and a full pint of Vinegar.
Stir up these ingredients.
Bottle for 10 Minutes.

bruised

Take of ginger two ounces

Cream of Tartar one ounce

Water two Gallons

White Sugar one pound

Lemons the juice & peel ^{three} two or

Fresh Yeast two Tablespoonfuls

Boil the cream of Tartar & the ginger
in the water for 15 minutes then
add the sugar & the lemons. and
when lukewarm the yeast. Let the
whole remain together for 36 hours,
pour off the clear into pint stone
bottles, & well secure the corks.
in two or three days the liquor
may be drunk.

Raspberry Vinegar.

Mash 6 pds of picked Raspberries into a Preserving pan, to which add 2 pints of White Wine Vinegar. Add 10 lbs of Loaf Sugar broken small, place these on a slow fire stirring it now and then with a Wooden Spoon, let the whole boil for 5 or 10 minutes, then take it off the fire, and strain it through a hair sieve (but without pressure,) and when cool, Bottle it for use. Mrs Hemble

Raspberry Vinegar, or a Gargle for
Putrid Sore Throats.

Pour a quart of the best White Wine Vinegar on 2 lbs of Raspberries without breaking them, let them stand 24 hours, strain them gently thro' a sieve, pour the liquor on 2 lbs of fresh Raspberries, and in 24 hours strain off as before, to every quart of liquor add a pound of fine Sugar, then put it in a jar, and immerge the jar into warm water to dissolve the Sugar, when cold Bottle it for use.

Orange Wine. — Mrs Stanger

To 10 Gallons of Water, add 4 lbs of Lump Sugar, beat the Whites of 6 Eggs very well, mix them when the Water is Cold, boil it an hour, scum it very well, take a dozen of the roughest and largest Seville Oranges you can get, pare them very thin, put them into a Tub, pour the liquor on boiling hot, when its cold enough put 3 or 4 Spoonfuls of new Yeast, with the juice of the Oranges, 1/2 an Ounce of Cochineal, best fine & boiled in a pint of Water, stir it altogether, let it work 4 Days, then put it in a Cask, and in 6 Weeks Bottle it for use.

Another Orange Wine. — ^{son} Ship Gills

Take half a Chest of Oranges pare half the quantity into 2 or 3 Gallons of cold Water let it stand 24 hours. Take an 105 lbs of Sugar, break it in pieces, then put it into a Copper with Water sufficient to make it into a thin Syrup, take off the Scum as it rises. Let it boil to be clear, the next day put

it into a Cask, with the juice of the Oranges strained & the liquor from the Peels. — fill it up with Water. — In about 6 weeks or 2 Mon^{ths} draw it off, and put it into the Cask again with a quart or two of Brandy, if it continues to ferment, it must be drawn off again, and more Brandy added. — Keep the Cask clean round the Bung-hole, and filled up with Sugar boiled in Water and a little Brandy

Grape Wine. — Ditto —

When the grapes are gathered, pick off all the rotten or faulty ones, then crack them very well in the Apples Cracker, put the juice, pulp, stalks &c all into a marking Tub let it stand 3 or 4 days, stirring it once or twice a day, then press it out in a Cider-press, to every Gallon of clear juice put 3 lbs of good Lisbon Sugar, let it stand in an open Tub a day or two, stirring it frequently till the Sugar is all melted, then — into a Cask and when it has done working, or rising, draw out some from the Bung, to make room for a quart of the best Brandy.

to every 5 gallons of Wine. Fill the Tub, quite up from that you have drawn out. Stop it down quite close, and in twelve Months it will be fit for drinking. — its better for keeping a year or two. — To make it with Raisins instead of Sugar. —

When the juice is press'd, put 12 gallons of it, upon $\frac{1}{2}$ an. hundred of Smyrna Raisins stirring it every day for 2 or 3 days, or till the Raisins begin to sink, then press it out, and put it into the Tub, and when quiet put the same quantity of Brandy as to the other.

A Small Wine may be made by putting as much Water upon the Pulp of the Grapes and Raisins, as will cover them, stirring it well for 5 or 6 days, then press it off, & put Sugar and Brandy as before, put a full pint of good Elder Syrup to every Gallon of Wine. —

5.
Gooseberry Wine. Mrs Stanger

Bruise your Berries well, to every Gallon, put a Gallon of Spring Water, stir it together, let it stand 3 Days, then draw off the liquor, to every Gallon put 3 lbs and a 1/2 of Sugar, stir it well that the Sugar may be dissolved. Let it stand to ferment 2 Days, then take off the dross from the Top, put it into a Barrel with Isinglass don't clay it up till done Working, when you do that put in some Brandy.

Elder Wine. Mrs Rocks

To 9 Gallons of Spring Water, put the juice of 3 pecks of Elder-Berries, and 30 lbs of good Sugar, boil your Berries gently 1/2 an hour in the Water, then squeeze it thro' a Cloth, boil it one hour more, put 2 oz of Allspice, 2 oz of Ginger, and 20 Cloves. Strain it, and let it stand till milk warm.

Spread some Yeast on a Toast, & set it to work let it stand 4 or 5 days, then put it into a Cask, before you Bung it up, put a good handful of Isinglass & a large Cupfull of Brandy.

6
White Currant Wine. — Mrs Stables

Prep the Fruit quite dry, thro' a coarse
Canvas Bag, 3 quarts of water, to one of juice,
rather more than 3 lbs of loaf Sugar, to one
Gallon of liquor. stir it well till the Sugar
is dissolved, then put a Teast covered with
Yeast, let it stand a day or two, according as
it works; skim the Top off, then put it in
to a Cask, which must be quite filled,
when done Working, stop it down close.
Tack it off in 3 Months, to every ⁶ gallons
put 1 quart of Brandy. you may add a
few white Raspberries, which may be
preserv'd with the Currants. —

Ginger Wine! — 20

10 quarts of Water, to 12 lbs of Sugar pow-
der'd, 1/4 of a lb of Mace ginger, the Tind of 2
Lemons pared very thin, let it boil half
an hour, and then stand till Blood warm,
put it into the Cask with the juice of the
Lemons, 2 lbs of the best Raisins of the Sun,

7

and 3 Spoonfuls of new Yeast, stir it with a
Stick every day for ten days, then put an
oz of Isinglass and a quart of Brandy.—
Stop it down close.—It will be fit to Bottle
in 2 Weeks if you wish to do so, but it will
be as well to remain in the Cask.—

Cherry Wine.

Pull off the stalks of the Cherries, and
wash them without breaking the Stones,
pass them thro' a Sieve, or hair-Bag,
put 2 lb of coarse Sugar to every gallon
of liquor, the Vessel must be full.—
Stop it up close a Month, or more, when
fine draw it off into Bottles, and it will be
fit to drink in 3 Months.—

Noyau. Miss Hughes,

To every Spoonful of Peach leaves, or Buds;
add 3 pints of Brandy, let it stand 4 days, make
one pint of loaf Sugar and one Gill of milk into
a Syrup, when cold mix it with the other
ingredients, holding it up & pouring it very slow-
ly.— Let it stand for 4 days, and then filter it
thro' flannel.—

9

Orgeat. —

Mrs Stenger —

$\frac{1}{4}$ of a lb of Almonds, and 20 bitter ones, blanch and pound them well, put them into 2 quarts of good Strippings of Cream, sweeten it to your taste, let it have 2 or 3 good boils stirring it all the time, strain it into a Jug keep stirring it now and then till cold, then put a small Table spoonful of Orange flower Water. —

Another for Orgeat. — Do

$\frac{1}{4}$ of a lb of Bitter Almonds, $\frac{1}{2}$ a lb of sweet Almonds, blanch and beat them together very fine, add 2 quarts of boiling Water, let it stand all Night, then strain and put to it a pound and a $\frac{1}{2}$ of double refined Sugar, boil it to a Syrup, add a quarter of a pint of Orange flower Water, when cold Bottle it in small Bottles for use. — Some think that equal quantities of bitter and sweet Almonds are better than the above. —

9

Italian Cheese. — Miss Huggins

One quart of good cream, the juice of 2 Lemons and the rind of one, grated in, a little Nutmeg, 1 gill of White Wine, sweeten it to your taste, whisk it up till its quite thick, put it into a coarse cloth in a deep sieve. — Let it stand a day and night then turn it out for use.

Orange Custard. — Ditto

Boil very tender the rind of half a Seville Orange, beat it in a mortar till its fine, put to it a Spoonful of Brandy, the juice of a Seville Orange, 4 oz of loaf Sugar, and the Yolks of 4 eggs. — Beat all well together for ten minutes, pour in by degrees a pint of Cream. — Keep beating till quite cold, then put it into Cups, and set them in an Earthen Dish of Hot Water, let them stand till they are quite set. Then turn them out and stick preserved Oranges &c. at the top. — They may be served up, either hot or cold.

Ganne Mangle. — Mrs Hertel.

3 quarters of an oz of Isinglass, steeped
two hours in boiling water, $\frac{1}{2}$ a pint of
the best white wine, the Yolks of 4 Eggs
well beat, the juice of 2 Lemons, and the Tind
of one, mixed together on the fire, keep
stirring it till it boils, then strain it off;
Let it grow cold. Sweeten it to your taste, one
more water should be used than will
just melt the Isinglass. —

Cheesecakes. — Mrs Hemble.

One lb of Curd, $\frac{1}{2}$ a lb of Butter, 2 Oz
of Savoy Biscuits grated, 6 Oz of Currants, the
Yolks of 4 Eggs, Loaf Sugar to your taste with
Cloves, Cinnamon, Mace, add Brandy and
Rose Water a little. — Flow to mix the above,
put the Curd in a Bag, and let it drain for
2 hours, then work it with the Butter thro
the sieve till its quite fine. —

Lemon Cheesecakes.

One Lemon grated, and the juice, a $\frac{1}{4}$ of a lb of Sugar, the yolks 6 Eggs beat all together, then put a $\frac{1}{4}$ of a lb of Butter ^{the fine} melted in a Cup before, and put it to the above. This makes a Dozen. 5 Minutes is sufficient to bake them. The Butter must not be Hot or Cold when put to it.

Another Lemon Cheesecakes.

Take the Peel of 2 Large Lemons, boil them tender, pound it well in a mortar with a $\frac{1}{4}$ of a lb or more of Loaf Sugar, the yolks of 6 Eggs, and $\frac{1}{2}$ a lb of Butter, mix all well together. Lay a puff Paste in the patty Pans, fill them half full and bake them. — Oranges the same way, except they must be boiled ⁱⁿ 2 or 3 Waters to take off the bitterness of the Peel.

Oxford Puddings.

A $\frac{1}{4}$ of a lb of Biscuits, or French Bread grated, $\frac{1}{4}$ lb of Currants and a $\frac{1}{4}$ lb of Sweet shred fine, Sugar and Salt to your taste, a

little Nutmeg, and a Table spoonful of Mountain Wine or Brandy, add 2 Yolks of Eggs, make them up in small balls, or holes. — When put into the Frying Pan, the Butter must be quite Hot. —

Carrot Pudding. —

Take a lb of Carrots, well boiled and put in a mortar, $\frac{1}{2}$ a lb of Clarified Butter, a $\frac{1}{4}$ lb of lump Sugar, 6 Eggs well beat, 1 Glass of Brandy, $\frac{1}{2}$ a Nutmeg, the juice of 2 Lemons, and 2 Spoonfuls of Rose or Orange-flower water. —

Rice Pudding instead of Bread

One lb of Rice flour, $\frac{3}{4}$ of lb of Suet, $\frac{3}{4}$ of lb of Raisins, 1 lb of Currants, $\frac{1}{4}$ lb of moist Sugar, 5 Eggs, $\frac{1}{2}$ a Nutmeg, some beaten ginger, a little Wine and Brandy, Tie it up tight, put it into boiling water, boil it 5 hours. Sweetmeats may be added

Beat the Eggs up in Milk to mix the above with —

Or the noble

13

Pudding Receipt ~~un~~semble

Boil and bruise the rind of 2 Lemons very tender, beat $\frac{1}{2}$ a lb of Almonds fine with some lump Sugar. Melt $\frac{1}{2}$ lb of Butter and let it stand till its cold. — Beat up 6 yolks and 3 Whites of Eggs. Grate 1 Naples Biscuit, and then mix and beat all together with Orange flower ^{water} and a little Brandy. —

Lemon Pudding. —

Take the Peel of a Lemon, or two if small, boil them tender and beat them fine in a Mortar, 6 oz of lump Sugar, and 6 oz of Butter, beat all together, with 6 or 8 Eggs leaving out half the Whites. a little salt and the juice of a Lemon. —

Cake

1 lb of Butter, 1 lb of lump Sugar, 8 Eggs, leaving out half the Whites, beat them well together, then put in a pound of Flour, a few Carraway Seeds, and a little Rose, or Orange flower Water. —

A Common Cake. —

$\frac{1}{2}$ a quartern of Dough, the Yolks of 3 or 4 Eggs, $\frac{1}{2}$ a lb of Sugar, $\frac{1}{2}$ a lb of Butter, melted in a little Milk, $\frac{1}{2}$ a lb of Currants, or Carraway seeds, a little Cinnamon and Ginger. The above ingredients must be beat in the Dough till quite light. — The Dough must be put before the fire for some time, till it rises.

Ginger Cake. — Mrs. Stanger

$\frac{1}{4}$ of a Peck of Flour, 2 lb of Treacle, 1 lb of Sugar, 1 Oz of Ginger, 1 Oz of Carraways, a small quantity of Yeast, and a Teacupful of Milk $\frac{1}{2}$ a lb of Butter. — It must be exceedingly well worked and well baked. — A little candid Orange, or Lemon Peel, may be added. —

Small Cakes. — Mrs. L. Campbell

Take 6 Eggs weigh them in their Shells, then take the same Weight of Sugar, and the same of Flour, 1 Oz of Carraways, mix all together

and Whisk it one hour, drop them in small Drops on a Tin. Bake them quick.

German Puffs—

In a pint of Cream put 6 Eggs leaving out half the Whites, beat them well in the Cream, melt in it a $\frac{1}{4}$ lb of Butter add a little Mace, and a $\frac{1}{4}$ lb of Flour, mix all well together, let it stand one hour, before the fire, stirring it frequently, put to it 2 or 3 Spoonfuls of Mountain Wine, bake them in Pasty Pans do them in a quick Oven.

Dutch Wafers.—

A pint of Cream, boil it an hour, melt a pound of Butter, then beat it into a lb of flour well dried, pouring it in by degrees, add 7 Eggs, taking out 5 of the Whites, beat it before the fire in an Earthen Pan, for an hour. Butter the Tins, then fill them with the Batter. Bake them in a quick or Flat Oven. ^{or} till ^{they} are well browned, add Lemon Peel and Sugar, and Wine sauce.

Yellow Blanchmange.

2 Oz of Isinglass, put into a pint of boiling Water, covering it close till its nearly cold, then add a pint of White Wine, the juice of 2 Lemons, and the Rind of one, if a large one, but if small more, the Yolks of 8 Eggs beaten well, Sweeten it to your taste, put it in a Sauce Pan stirring it till it boils which should be in a $\frac{1}{4}$ of an hour, Strain it through a Muslin Sieve and when almost cold put it into moulds.

A Trifle.

Lay Macaroons over the bottom of a dish and pour upon them a Glass of ^{sack} or Wine, make a rich Custard and lay over it, then a Froth made of cream Sugar Wine and Lemon. ^{or} May add different preserves in the Dish. particularly Raspberry Jelly

Orange Jam.

small

Take 12 China Oranges 6 Seville and 6 Lemons, cut them in two, take out all the inside boil the rinds till tender, pound them in a Mortar put half the quantity of juice, and $\frac{1}{4}$ lb of

lumps Sugar, do not break it small as it ought
in making the Jam finer, Beat all well
together. —

Preserve Oranges whole. —

Take 6 Seville Oranges, Cut the Skin
with a Knife like the leaves of an Arti-
=chokes, be careful not to cut into the Orange
put them into Spring Water, let them lay
24 hours, tie them in Cloth and boil them
till tender, You must supply them with
boiling Water as it wastes away. Take 6 lb
of double refined Sugar, and as much Water
as will wet it, boil and skim it, when the
Oranges are tender, take them out of the
Cloths and put them into the Syrup, let
them boil, then let them stand 24 hours
you must then boil them till they look
clear, put them into Pots, boil the Syrup
till its quite thick, and then pour it upon
them. —

As Lemons, may be done the same way.

Preserve Apricots

Mrs Hemble

Stone and pare your Apricots thin, then take their Weight in double Refined Sugar, beaten and sifted, put the Apricots into a Silver Cup, and cover them over with the Sugar, let them stand so all Night, the next day put them into a preserving Pan, and set them on a gentle fire, letting them simmer a little, then boil them till tender and clear, taking them off sometimes to turn and skim them. Keeps them under the liquor while doing, and with a small Bookin prick them, that the Syrup may penetrate. When done enough put them into Glasses, boil and skim the Syrup well, and when cold put it over the Apricots.

Irish Jelly.

1 Oz of Rice, 1 Oz of Sago, 2 Oz of Tringoberry
 boiled in 2 quarts of Water till reduced to one,
 When taken add either Wine, Milk, or Lemon.
 Strain it thro a Sieve

Black Currant Paste. Mrs. Mangus

Squeeze your Berries and strain them as for Jelly, put the juice in a China Bowl, set it into a perpetual Oven unheated only kept warm, the juice must not boil but stand till it becomes quite thick, that it may be cut out of the Bowl like Paste. It keeps it dry and it will remain good for years.

Walnut Ketchups. Mrs. Fordson

To have a Sieve of Walnuts shells, put $\frac{1}{2}$ a lb of Salt, let them simmer to draw out the juice, then strain them thro' a Cloth, when cold add a quart of Vinegar, $\frac{1}{2}$ an oz of Ginger $\frac{1}{2}$ an oz of allspice and $\frac{1}{2}$ an oz of Black pepper. Boil all these ingredients over a slow fire for half an hour. Then Bottle it.

White Paint

Whitish lime, with Curd an equal quantity makes excellent paint. It Preserves paper and makes it Water proof.

Isabella had this from a Mr. Rowan

Preserve Currants whole

Pick a quart of dry Currants, put them into wide mouth Bottles, to every quart put $\frac{1}{2}$ a lb of moist Sugar fill them nearly full. Tie a Bladder wetted over them put them into a Copper of cold Water, and let them boil 20 Minutes N.B. some pour a little Oil at the Top

Orange Marmalade. N^o 1st

Take the clearest Seville Oranges you can get, take out all the Pulp and juice in to a Bason, pick out all the seeds and skin, boil the Rinds in hard Water till tender, changing the Water two or 3 times, at the time you are boiling them the Rind to be cut very thin. put it into a preserving Pan with an equal quantity of Sugar, let it boil till done enough, then add the juice and Pulp, and boil it over a slow fire for half an hour.

Preserve Barberries.

Take full ripe Barberries, strip them from the stalks, and put to them their Weight in Sugar, and as much Water as will wet it, boil and skim it; then put in your Barberries, boil them till they look clear, and your Syrup thick, then put them into Pots.

Flummery.

A pint of Cream, a pint of stiff Calfs foot Jelly, 2 oz of bitter almonds, and 2 of sweet, sweeten it to your taste and boil it; strain it thro' a Cloth and keep stirring it now and then till its cold; dip the moulds in cold Water, and set them in a cool place when you turn them out loosen the Top.

Syllabubs.

Take a pint of Cream, sweeten ^{taste} it and then Whisk ^{it and then} lay it upon a Sieve to drain; take White Wine or Ted in sperate Basons, add a little Nutmeg fill the Glasses 3 parts full then put on the forth sweetened Dec.

Potatoe Pudding—

Take 2 lb of Potatoes, boil and peel them beat them in a Mortar, with $\frac{1}{2}$ lb of Butter a little Cream, and 6 Eggs $\frac{1}{2}$ lb of Sugar, a little Salt and Nutmeg $\frac{1}{2}$ lb of Currants, mix together and bake it $\frac{1}{2}$ an hour in a quick Oven. —

An Apple Pudding—

Parse, core, and coddle 6 Apples or Codding them take 6 Eggs, $\frac{1}{2}$ a lb of Sugar, a little Lemon Peel shred, $\frac{1}{2}$ lb of Butter, well beaten all together, lay a puff paste in your Dish and then fill it.

Cake without Butter.

Beat 9 Eggs $\frac{1}{2}$ an hour, put a pound of lump Sugar sifted fine beat it half an hour more, then put in 3 quarters of a pound of Flour well dried, the Tind of a Lemon grated and a few Carraway Seeds. The Fin or Flop. must be Butter'd

Common Cake. —

Take a pound of Flour, $\frac{1}{2}$ a lb of Butter,
 $\frac{1}{2}$ a lb of Sugar, 4 Eggs a little Milk, an
 ounce of Carraway Seeds, beat it well.
 Bake it in a quick Oven. —

Stew Pears. —

Pare your Pears, put them into a
 Saucepan with a quart of Spring Water,
 and a $\frac{1}{4}$ of a pint of Red Wine, a little
 Camp Sugar to your taste, a few Cloves,
 a little Cinnamon, and Lemon Peel cut
 thin. Put the Parings on the Top, shut
 the Lid close, either send them to the
 Oven, or stew them on a moderate fire
 till they look a good Colour. —

To Bottle Damsons. — Mrs Stanger

Get Damsons, when they are just turning
 colour, put them in Wide Mouth Bottles,
 Cork them up loosely, let them stand a
 fortnight, then look them over, and if
 you see any moulded or spotted take
 them out, Cork the rest close down, set the
 Bottles in Sand they will keep till Spring
 and be as good as fresh ones. —

A La Mode Beef Mrs Hardman

1 pound and a $\frac{1}{2}$ of common salt, 2 Oz of Bay Salt, $\frac{1}{2}$ Oz of Salt Petre, $\frac{1}{4}$ of Salt Prunella, $\frac{1}{4}$ lb of Brown Sugar, mix them well together, and warm them before the fire, rub the Beef very well with it, rub, turn the Beef every day for 3 Weeks, when taken out of the Salt, rub it well with a dry cloth. Take 1 Nutmeg, $\frac{1}{4}$ of an ounce of Mace, beat them fine together and rub it over the Beef, then hang it up for 4 Days. — Bake it with 2 lbs of Onions shred or chop'd fine, cover it over with it, when you send it to the Oven, put $\frac{1}{2}$ a Pint of Water in the Pan, it must be taken out of the gravy, whilst warm and froth'd up before the fire. —

N.B. This quantity will be sufficient for a Round of Beef weighing 40 pounds. —

Camp Vinegar. —

A Dozen cloves of garlic, as many of Escholets, a blade of mace, a Teaspoonful of whole Pepper, the same of Jamaica Pepper, 4 of Cloves, 3 Teaspoonfuls of Cayenne $\frac{1}{4}$ of oz of sliced ginger, $\frac{1}{2}$ oz of sliced Horseradish, 3 or 4 Bay leaves, a Walnut, and a few spoonfuls of the liquor $\frac{1}{2}$ a pint of Ketchup, $\frac{1}{4}$ of a pint of Soy, 5 or 6 Anchovies and a little of their Pickle, a Mango cut in pieces. —

Boil these ingredients together for a few minutes, over a very slow fire, with a quart of sharp Vinegar let the Saucepan be well covered, then put it in wide mouth Bottles, you may fill it 2 or 3 times as the same ingredients will continue sufficiently strong. — NB Before you use it, you must strain off the quantity for the present use. It may be used the day after its made.

Fish Sauce. —

Take 1 pint of Red or White Wine, a large Onion stuck with Cloves, 12 Anchovies & Spoon-
-fuls of Vinegar, a Stick of Horseradish, a
very small bundle of Thyme, 40 Whole pepper
corns, and a small bit of ginger, boil it
gently together till the Anchovies are
dissolved. When it's cold strain it off, keep it
well corked in a Bottle. — A large Spoon-
-ful of this is enough to relish 1/2 a pint
of Melted Butter for Fish Sauce. —

N.B. A Little Does for a Flask with a Slice
of Lemon put in it. —

To Stew Beef. — Mrs. Foster

Take a piece of Veiny Beef, that has
hung up for 2 days, lay it in Vinegar for 12
hours, take it out and let it drain, for a short time
put it into a stew-pan with a little ^{water} boiling
to prevent it burning, an Onion stuck with
Cloves & Black pepper. — Let it stew for 2 hours

over a slow fire, then skim off all the Fat;
add a little Beef gravy, Red Wine, Salt to your
taste, and the juice of a Lemon. —

Dress Your Croust.

(Dites)

Put the Sour Croust into a Pipkin over a Char-
coal fire, with a pint of boiling Water, stirring
it frequently, as the Water wastes, add more
to prevent it burning, do so till it's tender, it
will take near 5 hours stewing, when ready
for Table, put in $\frac{1}{2}$ pint of Beef Gravy or Tea, or
Veal Gravy, a piece of fresh Butter about the
size of 2 Walnuts, and squeeze half a Lemon.

Fish Sauce

sur Stanger

Take Walnuts when proper to pickle,
pound them in a Mortar, squeeze them
thro' a thin cloth, let the liquor stand to
settle and pour the clear off, to every pint
add $\frac{1}{2}$ a quarter of an Oz of Mace, and of Cloves and
1 lb. of Anchovies, and the same quan-
-tity of Jamaica pepper, boil all together,
till the Anchovies are dissolved, then strain
it thro' a sieve, to every pint, put $\frac{1}{2}$ a pint
of Vinegar, with a good many Escholets, and

garlick, boil it again till they are tender
strain it again, let it stand till its cold,
before you Bottle it.

N.B. A 100 Walnuts yields more than a
Pint of liquor.

Mince Pies before Christmas. ^{most health}

1 lb of Suet stoned fine, 1 lb of Currants $\frac{1}{2}$
a lb of Raisins stoned and Chopped, 1 lb of baked
Apples, the rind of 2 Lemons pounded fine,
the juice of one and a half a $\frac{1}{4}$ lb of moist
Sugar, Mace, Cinnamon, and Cloves, to your
taste, a little Brandy and Wine.

Mince Meat.

3 lb of Beef Suet, ^{fat} 1 $\frac{1}{2}$ of Tripe the ^{fat} con-
=fully taken from it. 5 Holland Pippins,
3 lb of Currants, 1 lb of Raisins well stoned,
the above ingredients chop'd well together
then take 1 lb of Sugar $\frac{3}{4}$ of an oz of beaten
cloves and Mace. $\frac{1}{2}$ a pint of Sack or White
Wine, $\frac{1}{4}$ of a pint of Rose Water, the juice
of 6 Seville Oranges, and Lemons, a Nutmeg,

and a $\frac{1}{4}$ of a lb of Condid Citron and an equal quantity of Lemon and Orange Peel, cut fine, a little Salt.

Another Mince Meat.

2 large Lemons, cut and squeeze out the juice, boil the rind and the pulp tender when boiled enough pound them, 1 lb and a $\frac{1}{2}$ of Sweet stored fine, 1 lb and a $\frac{1}{2}$ of Apples chopped small 3 oz of Orange Peel, a little Brandy, and the juice of the Lemons to mix it.

Mock Turtle Soup. Mrs. Manger

Take 2 quarts of good Gravy, or Soup, when cold take off all the Fat, cut 2 Neats or Calves Feet in small pieces, boil them in it till tender, add $\frac{1}{2}$ a pint of dry white Wine 3 doz^{no} of good Oysters, chopped small, a handful of Herbs, a large Onion, 4 Anchovies, Lemon Peel, Nutmeg, Mace, and Cayenne, all chopped fine, let them stew one hour, Before you serve it up add, small pieces of Veal fried brown, forced meat Balls, and the juice of a Lemon, also hard Eggs.

N.B. The Wine is best left to be added when the Soup is warmed for Table, instead of any Water.

An Excellent Drink. Mrs Sharp

12 Bones that are chopt from the ²Knuckle of a Leg of Mutton, break them well, and lay them to soak an hour in cold Water, then clean them well with warm Water and some salt, put them into 2 quarts of Spring Water, and let them simmer slowly to 1 quart, when they have been on one hour, add an ounce of Flortstorn shavings, and the bottom of an half penny hole (but a Crust of Bread will do as well) be carefull to skim off all the Fat. — Drink a 1/2 of a pint warm Night and Morning, but if the Stomach is too weak to take that quantity, a Coffee Cup twice a day will be sufficient. Most potent when fasting. N.B. It's a great restorative after any Illness, but particularly in a Decline.

en
Strengthening Jelly. Mrs Bedwell

2 Oz of Flartstorn Shavings, and 2 Oz of
Toinglap, $\frac{1}{2}$ a dram of Mace, and the same
of Cinamon, boil them in 3 pints of Water
untill half is boiled away, then strain and
sweeten it to your taste with White
Sugar Candy. — Take 4 Spoonfuls
of this Jelly twice a day, in a $\frac{1}{4}$ of a pint
of Milk, or Red Wine.

Vlaquebaugh.

2 Gallons of the best French Brandy,
1 lb of Spanish Licorice (or Stick Licorice)
 $\frac{1}{2}$ a lb of Raisins of the sun stoned, 4 Oz
of Currants, 3 Oz of Dates sliced, 2 Oz of the
Tops of Thyme, 2 Oz of Balm, 2 Oz of Savory,
2 Oz of Mint, 2 Oz of Flowers of Rosemary,
and 2 Oz of Fenugreek, and Angelica, 4 Oz of Cinna-
mon, Mace, Nutmeg, Aniseed, Cardimons,
or Coriander seeds, 1 Oz of Citron, or Lemon peel,
1 Oz of Orange peel, and one of Saffron.

Fine little Cakes. —

1 lb of Butter beaten to cream, & 1 lb and a 1/4 of flour, a pound of fine Sugar beat fine, 1 lb of Currants, 6 Yolks, and 2 Whites beaten well, mix the above ingredients by degrees into the Butter, beat it well with your hand, then make it either into little Cakes, or into one

Another sort of do

1 lb of Flour, 1/2 a lb of Sugar beat, 1/2 a lb of Butter well beaten, then mix all well together. And bake it

Batter Pudding without Eggs

1 quart of Milk, mix 6 spoon-fuls of flour with a little of the milk first, a Teaspoon-ful of Salt, 2 of beaten Ginger, and two of the Tincture of Saffron, mix all well together and boil it an hour. — Fruit may be added. —

An Apple Pudding

Pare, and core your Apples, then boil them in a little Water to prevent them turning when done enough beat them quite fine, stir in a 1/2 of a lb of Butter, a lb of Loaf Sugar, the juice of three Lemons, and the Peel of two

cut fine, the yolks of 6 or 8 Eggs well beaten
Almonds may be added.

N.B. must be baked in a moderate oven

Current Jelly.

Strip the Currants from the stalks, put
them into a stone jar stop it close down, set
it in a Kettle or Copper of boiling water, half
way up the jar, let it boil an hour, then
strain it thro a coarse sieve to a quart of
Syrup put a lb and a $\frac{1}{2}$ of Lamp Sugar, set
it on a quick clear fire, skim it well, and
be careful to stir it frequently to prevent
its burning too. It may boil an hour or more

Hartstorn Jelly

Boil $\frac{1}{2}$ a lb of Hartstorn, in 3 quarts of water
over a gentle fire till it becomes a jelly, if it
hangs on a Spoon its enough, strain it while hot,
then put in a pint of White Wine, and a $\frac{1}{4}$ of a
lb of loaf Sugar, beat the Whites of 4 Eggs to a
froth, stir it all well together that they may
mix with the jelly, let it boil for 2 or 3 minutes
then put in the juice of 3 or 4 Lemons let it boil
again for a short time, when its finely Curdled
and looks white, strain it thro a flannel bag

Curry Powder.

M^{rs} Stanger

6 oz of Turmeric, 4 oz of Coriander seeds, 10 oz of
Cummin seeds, 10 oz and a $\frac{1}{2}$ of Ground Ginger, 10 oz of
Fenugreek seeds, 10 oz of Cayenne Pepper.

NB. The seeds may be had ready ground at any
Druggist.

making a Dish of Curry,

Cut 2 Chickens as for Fricapes, wash them clean
and put them in a stew-pan, with as much Water
as will cover them, sprinkle them with a large
Spoonful of Salt, let them boil till tender, (the
coverd all the time) skim them well, when
boiled enough, take up the Chicken and put
the liquor of them in a pan and put in 2 Cloves
of Garlic, and a large Onion sliced, let all these
fry till brown, after shaking the pan, put in
the Chickens and sprinkle over them 2 or 3
Spoonfuls of Curry Powder, then cover the Pan close
and let the Chickens do till brown, then put in
the liquor the Chicken were done in and let all
stew till tender, add Lemon or Orange peece

Elixir Vitriol. In violent Perspiration
one at Night from 10 to 20 drops. taken in
Water

Pot Pourri. —

Dr. Hanger

Roses, Lavender, Wall-flowers, Violets, Cyclamen,
 Heliotropium, Mignonette, Jessamine, Myrtle,
 Balm of Gilead, Lemon Thyme, Basil, Leonurus,
 Arum, Aromatic Carnations, Pinkos &c &c. —

Gather the above Flowers, and sweet-scented
 green leaf-plants, in an afternoon of a dry
 Day, carefully pick the leaves from Buds, and
Stems, then spread them on a Table Cloth in a
 spare Room floor, shake the Cloth Morning
 and Night, then spread them thin again
 for a few days untill they are dry. —

Fill Paper Bags, with them during the time
 you are collecting the quantity necessary
 for filling the jars. —

Prepare 1 lb of Bay Salt, and 1 lb of common,
2 Oz of Cloves, 2 Oz of cinnamon, beat fine together
 begin with a Layer of dried Leaves, then cover
 them over with the above Mixture, and con-
 tinue till the jars are full. —

Calves Liver Drink. — *Ship Parish*

Cut 3 lbs of Calves Liver to pieces, and simmer it gently with half a handful of Chervil, in 2 quarts of Water, till reduced to 1 quart. Strain it thro' a sieve and take a Teacup full 3 times a day, always stirring it up first. —

Coction of Woods. — *Mr. Hemble*

4 Oz of Sarsaparilla, 10 Oz of Sassafras, boiled in 3 quarts of Water till reduced to 3 pints, To be taken 3 times a day, it may be taken in Milk. —

Carrot Tea for Shortness of Breath — *Mr. Vigne*

1 lb of Carrots sliced and put into a pint of Spring Water, boil it gently till reduced to 1/2 a pint, then strain it. —

Take a Wine Glass every Morning before Breakfast, another if required before dinner &c. The Chill may be taken off in cold Weather. —

Strengthening Plaister for the Stomach

Bees-wax, White Burgundy Pitch, and
White Rosin, of each 2 Oz. Cash Turpentine
1 Oz and a $\frac{1}{2}$, Oil of Mace 1 Oz. Spread it on Leather
with holes pricked on it, Grate over it before
it's laid on some Nutmeg very fine and some
powdered Saffron, Lay it on the Stomach with
the narrow part uppermost.

NB Flannel must be worn, when it's left off

Rheumatism.

Put 1 Oz of Gum Guaiacum, into a Bottle
(very dry) then add Brandy, or Spirits of Wine,
 $\frac{1}{2}$ a pint, then the Balsam of Peru, shake
them well together, let it stand 2 or 3 Weeks,
the Bottle well corked.

NB Not to be the liquid Gum Guaiacum

Soap-

Mr Hall

$\frac{1}{2}$ an Oz of Spermaceti, $\frac{1}{2}$ a quarter of an Oz
of Camphire, $\frac{1}{2}$ a lb of Soft Soap, free from
Green Streaks, beat in a jar, that's put into
Hot Water.

^{Oil}
 $\frac{1}{2}$ an O^z of Amber, $\frac{1}{2}$ an O^z of Rosemary, $\frac{1}{2}$
 an O^z of Juniper, $\frac{1}{4}$ quarter of an O^z of Oil of
 Aniseed, the above ingredients mixed well
 together, and the Patient to take from 30
 to 60 Drops in Tea, made from Rosemary,
 Valerian or Rue. —

Pills for Bilious Complaints. Mrs. Noth

60 grains of Rhubarb, $\frac{1}{4}$ of an O^z of Castile
 Soap, 20 drops of Chemical Oil of Juniper, in
 Syrup, the above to be made into 36 Pills.
3 or 4, to be taken every Night, going to Bed.

To Stop Disorders in the Bowels. Mrs. Noth

2 pennyworth of burnt Hartshorn 1 penny-
 worth of Gum Arabac, boil them in a
 quart of Spring Water, till reduced to a pint
 Mrs. To be taken as a drink. —

For the Ague. —

Cut a Fig in half, and let it lay in Spirits of
 Turpentine 24 hours. just as the Fit comes on lay
 it on the Wrist, — must remain on till quite Laid.

For the Thrush. —

Mr. Remble

A penny Ball of Gashins powder grated
a Tea Spoonful of Magnesia, and as much
Rhubarb, put it into a little Oil, a little
moist Sugar may be added, mix it very
thick. —

N.B. Put it into the Mouth ^{Day,} 5 or 6 times a
at least, with a Mushin Chop. —

Lavender Water. —

Mr. Hall

To a quart of the best Rectified Spirits of
Wine, 1 oz of Oil of Lavender, a few Drops
of the Essence of Amber Grease. Shake it
frequently, it's the better for keeping. —

For Hungary Water, Oil of Rosemary. —

Browse Figures. —

Mr. Claxton

Rhubarb grated and mixed in Ink.
should Browse figures be rubbed off, will
cover the places again without discovering
the blemishes. —

For a Cough —

1 Oz of Oil of sweet Almonds, 1 Oz of Spermaceti, 1/2 a lb of Honey, 2 Oz of Tamarinds, mix them together, and put them in a Saucepan over a fire, letting them boil slowly, by so doing the Spermaceti mixes with the rest of the ingredients. —

Ointment of Elder. —

Boil young Leaves of Elder in Mutton Suet, till they are crisp, and the Suet of a deep green colour. —

For a Cold and Difficulty of Breathing

1 Oz of conserve of Hips, 1 Oz of Syrup of Mulberries, 1 Oz of Oil of Sweet Almonds, and 40 Drops of Elixir Vitriol. mixed together.

Opodeldock

1/2 a pint of Hungary Water, 3 Oz of Castile Soap sliced, 1 Oz of Camphire, let them stand in a Bottle closely stop'd, till the Soap, and Camphire, are both dissolved. Then it will be fit for use. —

Green Oil, for Burns, & Bruises. —

Take of Camomile, Outtarnwood, Green Sage
of Virtue, Lavender, Wormwood, Balm, Fetherfew,
Betony, Red Rose-buds, and White Rose-buds,
1 handful of each, cut or shred them small,
Steep them 13 days in 3 pints of Sallad Oil,
stirring them once a day, — Boil all together
on a Moderate fire, for half an hour, add
4 Spoonfuls of Aqua Vitae, with 6 blades of
Mace, and a few Cloves, well beaten, strain
and Bottle it. —

OR 13. By a Spoonful is meant the quantity
the Physicall Shop — shops allow for that
measure. —

A Wash for the Elands. —

1 lb of Bitter Almonds, pre and and dried
before the fire, in a Napkin, 2 Oz of Sperma-
seti, $\frac{1}{2}$ a pint of Rain Water boiled, $\frac{1}{4}$ of a pint
of Marm, let it boil to a Consistency, strain it
well, then put it into glass and stop it down
close, May be used in 3 or 4 days. —

Black Ink. —

overfered,

Pour 1 gallon of soft water boiling hot on
 1 lb of Logwood chips, and 1 lb of best blue Galls,
 beaten to powder, and 2 oz of Pomegranate Peels
 bruised and put altogether into a glazed Pitcher,
 let it steep in the sun or near the fire 3 or 4
 days, lightly stoped and frequently stirred.

Then dissolve 1/4 of a lb of green Vitriol powd-
 ered in a quart of boiling hot water, pour it
 into the Pitcher, stir and let it settle. Then
 strain it thro' a linen cloth, and Bottle it.
 A few cloves powdered, should be put into
 each Bottle, to prevent the Ink from
 moulding; and if Exposed to shine more
 increase the quantity of Pomegranate
 Peels. —

Soaps

1 lb of White Soaps sliced fine, 1 oz of Sper-
 maceti, a Cup of Oil, 1/2 a Cup of Hollands and
1/2 a Cup of Milk, also 1/2 a Cup of Water, boil
 all together till quite melted.

Lip Salve. —

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Mrs Hemble

2 Oz of Virgin's Wax, 2 Oz of Hog's Lard, 1/2 an Oz of Spermaceti, 1 Oz of Oil of sweet Almonds, 2 Drams of Alkanet Root cut small, 6 new Raisins stoned small, and a little fine Sugar, simmer them all together a little while, then strain it off into Pots. —

Almond Paste —

Mrs Mucella

1 lb of Almonds beat to a paste, the Crumb of a penny loaf grated, 1 Oz of Oil of sweet almonds, 1 lb of Raisins stoned and pounded, a Glass of Brandy. — The above well mixed together. —

Rheumatism. —

Dr. Bancroft.

4 Table-spoonfuls of Arguebuxade Water, 1 of Laudanum, rub the part affected with the above, also wet a piece of linen Cloth, and lay it to it, with a bit of Flannel over it. —

For Convulsions. —

Mrs Robinson

a Table-spoonful of Spirit of Aniseed, with a small quantity of Spermaceti. —
N.B. — The above to be given to an Infant. —

Restorative Jelly. — Mrs. Hemble

Oats, Rice, Pearl-Barley, and Candid Eringo, of each 1 Oz. put them into a Pipkin with 2 quarts of Water, letting it boil till reduced to 1 quart. Strain it thro' a lawn sieve, and take a Tea cup full 3 times a day, sweetened with Sugar, it may be taken either in Wine or Milk. N.B. Wash the Oats, Rice, and Barley, well in cold Water first. —

Another Restorative Jelly Mrs. Hemble

1/2 a lb of Pearl-Barley, 1/2 a lb of Hurtlehorn Shavings, 1/2 an Oz of Isinglass; and an Oz of Candid Eringo-Root, sweeten it with Brown Sugar Candy, boiled in 3 quarts of Water till reduced to one. —

Almond Paste. — Mrs. Stanger

Blanch, and beat 1 lb of bitter Almonds, with a 1/4 of a pint of Rose-Water, and half that quantity of Oil of sweet Almonds, to be put in by degrees as the Almonds are proceeding. When beat quite fine, put it into Pots for use, keeping it close covered. —

Green Wash, for Stucco.—

4 lb of Vitriol, 1 lb of Spanish White, boiled together in a gallon or two of Water, keeping it constantly stirring for an hour or more, let it cool till the whole mixture falls to the bottom; pour the clear Water off, and then mix the rest with Size to the same consistancy as the White Wash, let the whole be laid on the Wall or Paper, in 3 or 4 coats. let each be perfectly dry, before the rest is laid on — 7 lb of Vitriol with a proportion of White will do a Room 16 feet square and 12 feet high. —

Varnish.—

6 Oz of Gum Sandrach, 3 Oz of gum Mastic
2 Oz of Gum Copal, 1 quart of Rectified Spirits
 of Wine, put all together in a glass Bottle —
 let it stand a Month in the Sun —

1 Ounce of Gum Elemi, finely powdered
to a quarter of a pint of Spirits of Wine.
let it stand in the sun or fire for two or
three days. —

Varnish. —

Take either ^{white} Red or Black Wax, which
colour you may want to make, to every
2 ounces of Sealing Wax, 1 ounce of Spirits of
Wine, beat the Wax fine, then sift it thro'
a sieve, or muslin till you have made
it extremely fine, put it into a large
Bottle with the Spirits of Wine, shake it
frequently, let it stand within the Air of
the fire 40 hours, then with a little
Brush rub the Baskets all over with it.
let it dry and then do it over a second
time. —

Varnish. —

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Miss N Wilson

A quarter of a pound of Venice Turpentine to a Gill of Spirits of Wine. —

To Restore Pink. —

Pink Ribbon, which appears to have lost nearly its colour, will produce by means of Spirits of Wine, a sufficient See for Artificial Flowers. —

Roscelles Vinegar

Take Rue, Sage, Mint, Rosemary, and Wormwood, of each one handfull, infuse them over the fire in 2 quarts of Vinegar, strain it thro' flannel, add to it 12 an Oz of Camphire dissolved in 3 ounces of Rectified Spirits of Wine. —

N.B. An excellent thing to wash a Person in Putred fever. —

To keep french Beans all the Year.

Gather the Beans on a dry day, take only those that are young and free from spots, clean and dry them, put a layer of Salt at the bottom of a large stone Jar and then a layer of Beans, repeating the above till the jar is quite full.

Cover them over with Salt, and tie a coarse Cloth over them, put a board on that and a weight to keep out the Air. Set them in a dry Cellar, and when you take any out, cover the Cest close again.

Wash those you take out very clean and let them be in soft Water 24 hours, changing the Water frequently, when you boil them do not put Salt in the Water.

NB The best way of Dressing them is, to

boil ^{the} heart of a small white Cabbage with
 them, drain and chop the Cabbage, then
 put them into a sauce-pan with a piece
 of Butter the size of an Egg rolled in flour,
 shake over them a little Pepper, put in a
 $\frac{1}{4}$ of a pint of good Gravy. stew them
 10 Minutes.

To keep Green Peas till ^{Miss Rogers} Xmas.

Gather the Peas young and fine, shell
 them, throw them into boiling water, with
 salt, boil them 5 or 6 Minutes, then drain
 them in a Cullender, when dry enough,
 spread them on a Cloth (that's doubled)
 on a Table be careful to have them well
 dried, put them into Bottles, cover them
 with Mutton fat cork and tie a bladder
 over them, ^{the Fat is} this must be done when quite

cold keep them in a cool place, When they are used, boil the Water with a little Salt, sage, and a piece of Butter. when done enough Drain the Water from them, put them into the saucepan again with a good piece of Butter, shaking the Pan all the time. —

To cool Wines. —

nostranger

Take 5 lb of Sal ammoniac
5 lb of Nitre. —
10 lb of Water. —

The Water is supposed to be at 50 —
 after having used the above mixture,
 evaporate the Water and you can use the
 Water mixture again. The degree of
 cold is 10 below freez-
 ing.

For the Sore and Pimples of the Face.

6 penny worth of the Root of Burdock,
 boiled in 3 gallons of Water, till reduced to 1 gallon
 One pint a day is to be taken.

A Fungal Stew.

Mrs. Stanger 57

A pint of Peas, 2 lb of Beef, 4 Potatoes, 4 Carrots, 4 Onions, 4 Turnips, a little Pepper, and salt, to 7 pints of Water. Stew them all together slowly over the fire.

For Children a good Medicine

1 ounce of Magnesia 2 Drachms of Rhubarb, and 2 Drachms of Cinnamon, ^{Ginger is better} mix well together.

Spasms.

Mrs. Proby

4 Ounces of Tincture of Rhubarb, 1 Oz of Stomach Tincture and 4 Oz Senna.

Whooping Cough

Dr. Keir's

Take of Spirits of Hartshorn and Amber Oil $\frac{1}{2}$ an ounce of each, mix them together. Rub well with the hand the Childs Spine (or Back Bone) Morning and Evening, with the above mixture.

For a young person. — Mrs. Claxton

1 Dram of Salt of Steel pounded, and divided into sixteen parts, one part to be taken in a glass of White Wine, going to Bed. —

To recover Black Cloth that is faded. —

Boil Fig-leaves in water, and let it stand to be much warm, then wash the cloth well in it, and afterwards dry it in the Sun. and it will prove a good Black. —

To keep Eggs good all ^{the} Year. — Mrs. Stanger.

Fill a jug with cold water, with unsalted Lime, and then put your eggs, as soon as they are laid. —

Dropsy

2 ounces of Bark, ²⁰ of Mittle-gun powder, and 1 oz of coarse Mustard Seed, steeped in a quart of Mountain Wine, shaking them well together 3 Glasses must be taken every day. —

Milk of Moses. —

Mrs. Parikh

Nose-water, 1 pint, Oil of Almonds 1 Oz, Salt of Tartar a Table spoonful, shake them well together. —

For a Consumption. —

Wid. Ledger for 16 1804

Take fresh Nettles every day (those of the finest green are the best) press out the juice and take a Table Spoonful before rising in the morning, and another at Noon, and at Bed time. Withing a Tea Cupful of Red Wine, or Burgundy after. The Diet to consist of Soup, or Broth, containing the juice of Nettles —

To improve Cheese. —

Put New Cheese into Water for two days, then take it out and dry it well, it should then be laid into the Cellar for some time. —

For the Toothache. —

Prep a Lady-bird upon the Tooth affected. —

Starch

Scrape Potatoes into Water let it stand a short time, then change the Water frequently, afterwards it must be strained thro a Sieve to make it fine

Cake

1 lb of flour, $\frac{3}{4}$ lb of Butter, $\frac{1}{2}$ lb of Sugar, 2

Shipp. 22 Nettles

Eggs, and a good quantity of Sweet Almonds, well beaten together for a quarter of an hour. —

Tying Different Colours — Mrs. Thompson

Yellow —

White Rose-leaves, boiled in Alum Water

Moans Colour —

Floracadeish leaves, boiled in Alum Water.

Green —

Elder-leaves, done with Copparado and Alum Water. —

Purple —

Overlasting Meas, boiled in Alum Water

To preserve Cherries with $\frac{1}{2}$ leaves and stalks green.

Dip the stalks and leaves, into the best Vinegar boiling hot, stick the Sprigs upright in a Sieve till quite dry, in the meantime boil some double Refined Sugar into a Syrup, dip the cherries, stalks and leaves into it, just let them scale, then lay them on a sieve ^{to dry} after having boiled the sugar, or Syrup, to a Candy height, dip them as before lay them again to dry, as you do other Sweet-meats. —

For Lost of Voice. — Mrs. Flame,

Paregoric Elixir, and Sac Volatile of each ~~one~~ equal quantity. Take 2 Teaspoonfuls, in a glass of Cold Water, at Bedtime and once in the day besides.

Lemon Syllabars

35.

Rub a $\frac{1}{4}$ of a lb of loaf sugar upon the rind of 2 Lemons, till you have got out all the Essence, then put the sugar into a pint of Cream, and the same quantity of White Wine, squeeze in the juice of both Lemons, let it stand 2 hours, then Mill it with a Chocolate Mill to raise the froth, and take it off with a Spoon as it rises, or it will make it heavy, then lay it on a Sieve to drain, fill your Glasses quite full. —

Shrewsbury Cakes.

Beat a $\frac{1}{2}$ a lb of Butter to a fine Cream and put in $\frac{1}{2}$ a lb of flour, 1 Egg, 6 Oz of beaten and sifted loaf sugar and $\frac{1}{2}$ an Oz of Carraways, mix it into a Paste, Roll them thin, and Cut them round, then prick and lay them on a Sheet of tin Bake them in a slow Oven. —

Grape Wine

33

To a Gallon of Grapes, put a Gallon of Water, braise the Grapes, let it stand a Week without stirring, then draw it off fine put 3 lb of Sugar to a Gallon of liquor, put it in a Sepal, and do not stop it down till done, *hiss in.*

For a Consumption.

The Yolk of a new laid Egg beat up in
 1/2 a pint of new Milk, sweeten it with
 Syrup of Capillaire, add a little Nutmeg.
 NB Take it for a Month, fasting every
 Morning.

Salt of Lemon — Sir Buncell.

Salt of Sorrel, and Cream of Tartar,
 equal quantities, mixed together make
 an excellent Salt of Lemon.

To scent a Smelling Bottle

Sal Ammoniac, Mineral Alkali,
 an equal quantity pounded together
 You may add Bergamotte, or any other
 Scent.

Lichen Jelly. ^{Dr Broderip's}

2 Oz of Lichen in 1 quart of Water, boiled till
 Reduced to a pint & a half add 1 lb of Leaf Sugar,
 more or less as agreeable
 Get the Lichen at Apothecaries Hall.

Recd by Dr Brodrip of W. 5-19
Mocha Apes Milk

The White of an Egg well beaten till it has lost its Copiness, add to it a quarter of a pint of Cows Milk, and the same quantity of warm Water, sweetened with the finest loaf Sugar.

Recipe for Typhus Fever &c

Put $\frac{1}{2}$ a pint of Vinegar, into a Saucepan or Tin pot, add $\frac{1}{2}$ an Ounce of Salt Petre. When its dissolved hold the pot in one hand and with the other put a Red-hot Poker into the Vinegar, the gas of which will destroy the Putrid effervescence, and exhilarate the Patient. This may be repeated till the Vinegar has lost its acid quality, the above portion of this Mixture will be sufficient for several evaporations during 24 hours.

Recipe for Ague.

Take 9 Drops of Oil of Amber, in a little Tea just as the Fit is coming on, the quantity is to ^{be} increased 2 Drops Morning & Evening - and to be continued till the Complaint is removed, which generally happens in 2 or 3 days

To Whiten Wood - A pound of beaten White
Flesh, a quarter of a pound of Parchment
size, dissolved on a slow fire (5 Minutes)
strained thro' Muslin, use it with warm

Lemonade

by Mr. Kemble

Pour 2 quarts of boiling water on the rinds
of 4 Lemons, let it stand all night, add to it
the juice of 12 middle size Lemons, and full
3 quarters of a pound of fine Sugar, then pour
on it a pint of Milk boiling hot stir it about,
then strain it thro' a jelly Bag of thick flannel

Apricot Jam.

Do

Take Apricots very ripe, and cut them off
the Stones without peeling them. To a pound
of Fruit put 3 quarters of a pound of loaf Sugar,
boil it gently till it is a Jam. Peel the
Kernels and put them into the Jam.

For the Gravel

Do

Mash Mallow Roots made into Tea, with
half an ounce of Linseed to a quart of water.

This Tea

Orange Tarts—

Slice Apples very thin and chop several Orange peels very fine, lay some Apples at the bottom of the Pattipans, then some Orange, and do so till the Tart is full, beat some loaf Sugar and mix it with orange juice, and put a large spoonful into each Tart.

Boisbet of Beef

Mother

Wash the Beef tub it well with Salt, let it lay till the next day, then tub it with Salt Petre and a little brown Sugar.

Boil it well, and press it for sometime between two Weights.

For the Gravel

Mrs. Hemble

Take 30 Berries of new Coffee; boil it in a quart of Water for five or six Minutes it will then be green; take a Tumbler when cold with 20 or 12 Drops of sweet Spirit of Nitre. — Night and Morning.

To take Iron stains out.

Do

Wet the part stained with cold Water, then take lighted Matches and hold the stain over the Sulfur till it entirely disappears.

To take the Fire out of a Burn or
scald and heal the Wound—

A quarter of a pd of Yellow Mops
that grows upon Scantiles, and a quarter
of a pd of Houseleek, and 2 pds of Wether
Mutton Kidney Suet, half a pint of Sweet
Oil, bruise the Houseleek, and chop the
Suet very small, boil them altogether,
Strain it thro cloth—

The above should be made in May,
as the Mops is then in perfection (it
should be a deep yellow) and should be
gathered from those Tiles that face the ^{East}—

For a Weak Person—

A Bottle of Tent, 1 quart of spring Water,
2 Ozo of Dates split, 1 Nutmeg, 1 Stick of
Cinnamon, the pith or spine of an Oa,
Boil this in an Earthen pipkin till
it is reduced to half the quantity—

Take a Teacupfull Morning and Evening—

Plate - Powder -

Mr. Humble

$\frac{1}{2}$ a pd of prepared Hartshorn, 6 ounces
of Oyster Shell powder, 1 penny worth of Spirit
of Wine mix altogether and bruise it very fine
the Spirits of Wine sprinkled over it, and dried
before the Fire upon a Plate -

Vinegar -

Mr. Hall

1 pound and $\frac{1}{2}$ of coarse Oyster to one
gallon of cold Water, mix it well together
then put it into a cask with some Yeast
stir it every day whilst it continues to work
should be set in a warm place, it will be fit
for use in 3 Months -

Preserve Currants whole Mr. Humble

1 pound of Currants, to half a pound of Sugar,
boil if half an hour when cold in the Bottles put
^{Tea} a Spoonful of Oil. the Currants must be cut from
the stalks without bruising -

Orange Syrup -

1 quart of Seville Orange juice, to 3 pounds
of loaf Sugar, let it boil till the scum ceases to
rise. put the Jar into a pan of boiling water

Take $\frac{1}{2}$ a pint of fresh Butter, washed in Orange Flower Water not squeezed too dry, the Yolks of 2 Eggs boiles hard, 2 oz of Almonds beat fine, then beat the Eggs & Butter together, add the Almonds and Sugar to your taste, the rind of a Lemons grates, if you like, may add 1 Spoonful of sweet Wine—Mix all well together, put it thro' a Callender, put Biscuits, or any other cakes dipped in sweet Wine at the bottom of the Dish, and raise it up like a Pyramid.

Coloursing Flower Pots—

I Humble

$\frac{1}{2}$ oz of Glue in $\frac{1}{2}$ a pint of cold Water soaked for six or seven hours, then make it hot so as to melt all the Glue (which is the size) whilst hot wet and mix Powder—Blue, to the consistency of Cream, keep the mixture or size hot, for it will require a few drops of ^{hot} Water now and then in using, as it otherwise gets cold too thick, and works stiff—

To cure Cheese that has Mites

Dip the Cheese in boiling Water for a few moments, then dry it—

Coral for Grotto's—

Miss to Banes

62

Take clear Rosin, dissolve it in a Brass-pan to every ounce of which add two Drains of the fine Vermilion: when you have stirred them well together, and have chosen your twigs and Branches, peeled and dried, take a pencil & paint them all over whilst the Composition is warm. Afterwards shape them in imitation of natural Coral. This done, hold the Branches over a gentle Coal fire, till all is smooth, and even as if polished—

Pomade Divin—

Mrs Hoskins

Take Beef Marrow well picked from the Bones and filaments put it in an earthen Vessel from Spring Water on it, change the Water for 10 Days every day Drain it well and let it lay in 1/2 a pint of Rose Water 24 hours then drain it as dry as possible, have ready 1/2 an Ounce Storax 1/2 an Ounce Orris of Florence 1/4 Ounce Cinnamon, 1 Dram of Cloves, 1 Dram of Nutmegs all powdered very fine, mix these with the Marrow and put them in an earthen or pewter Vessel, cover the Top close with a cloth and over that put a paste that the steam may not get out suspend this in a pan of water and keep it boiling for 3 hours, then

Strain it thro' a fine Cloth into small Gallipots—
Put a piece of wet Bladder over each pot—

It's good for Worms and prevents the Urine
from turning Black—

Rice Flummery—

20

Take 5 bitter Almonds, blanch and pound them
in a little Rose-Water mix them with 5 ozs of
ground or flowr of Rice, boil it very gently over a
slow fire in a quart of new Milk sweetened to
your taste, stirring it all the time till you see
the bottom of the saucepan, then put it into
your shape and when quite cold turn it out
stick it with blanched Almonds, and put ~~in~~ in
the dish some Cream, powdered Cinnamon, and
Sugar, mixed with a little white-Wine or Brandy
The shape must be washed in boiling Water,
and then dipped in cold before you put it into

Receipt for Blacking

20

Oil of Vitriol — 2 Drams—
Oil of Olives — 2 00—
Ivory Black — 4 Ounces
Tinsell — 0 20—
Vinegar — 1/2 pint—

It is to be well shaken together and brushed
while wet

Tongue or Nader to Coast,

Mrs. Hoskins

Boil it first, then roast it - stick 8 or 10 Cloves about it - baste it with Butter and have some gravy and Sweet-sauce, to eat with it.

To Colour Stucco Walls Green -

Take 14 lb blue Vitriol, and 14 lb of white Luting, put them in a large Copper boiler with 12 Gallons of Water boil the whole about 2 hours stirring it constantly with a stick, the Powder is then to be taken out & Washed 2 or 3 times with clean Water & put into earthen pans to dry in the Sun, the green pig is to be mixed with Water in which a little Glee has been boiled so that it may be thick enough to spread smoothly upon a Stucco or Plaster Wall. —

Emulsion for a Cough Mrs. Claxton

Spring Water, Mint Water, and Oil one third each, a little Sugar and a Teaspoonful of the Sac Volatile, shake the Bottle and take a Spoonful when the Cough is troublesome.

Bullace Cheese

38

To every quart of Bullaces, add a quarter of a pound of loaf Sugar beaten fine. Bake them in a moderate Oven till they are soft then rub them thro' a Sieve. To every lb of fruit put a $\frac{1}{2}$ gal of Sugar. then boil it an hour and a half over a slow fire. Straining it all the time.

Strawberry Jam

Bruse very fine some Scarlet Strawberries gathered when quite ripe, add to them, a little juice of Strawberries. Beat and sift three heights of Sugar, then strese it among them, put all into the Preserving-pan and set it over a clear stov fire. Whim and boil it 20 Minutes

Snow & Cream

Having filled a Glass dish with a very Rich Custard - take the Whites of 8 Eggs beaten with Rose water and a Spoonful of very fine Sugar till it is a strong froth. - Then put some Milk & Water in a broad stov-pan, and as soon as it boils, take the froth of the Eggs and lay it on the Milk & Water, then let it boil once up, then take ^{the} top off very carefully, and lay it on the Custard -

Clarifying Sugar for Preserving

Beat the White of an Egg into a preserving-pan with 4 qts of Water, beating it up to a froth with a Whisk. Then put in 12 lbs Sugar, mix all together, set it on the fire, and when it boils put in a little Cold Water. - proceed in this manner as many times as may be necessary till the Cream appears thick on the top - then take it off from the fire and let it settle, after that

take off all the scum, and strain it thro a Bag. 67
If the Sugar should not look clear and fine, boil
it up again before you strain it. Other wise in
boiling is to a height, it will rise over the pan.

To Bottle Green Currants.

The Currants must be gathered when the
Sun is hot upon them. Strip them from the
stalks, and put them into Bottles. Cork them
quite close, set them in dry sand, and they will
keep all the Winter.

Witts for Tarts

To every pound ^{and a quarter} of fresh Currants, add a
pound of sugar. Put the Sugar into a preserving
pan, with as much juice of Currants as will
dissolve it, as soon as it boils, skim, and put
in the Currants boiling them till they look
clear. Then put it into pots.

Blanc Manger or Green

Having dissolved Spring Laps, put to it 2 ounces
of sweet and the same of bitter Almonds, with a
sufficient quantity of Spinach juice to tender it
green, then add a spoonful of Brandy. Put
it over a fire till it near boiling, then strain
it thro' a gauze sieve, and when growing
thick, put it into a Mellow Mould, and the
next day turn it out.

Another Blane Mangle

To a quart of Water, put an ounce of
 Isinglass, boil it till it's reduced to a pint.
 Then add the Whites of 4 Eggs with 2 Spoonfuls
 of Rice Water to keep the Eggs from frothing,
 Sugar to your taste. Run it thro' a Jelly-
 Bag. Then put 2 oz of sweet and one of
 bitter Almonds. let them be scalded in the
 Jelly. after pour it thro' a hair Sieve into
 Shapes—

Clear Blane Mangle

Skim off the Fat and strain a quart of
 strong calves feet jelly. Then beat the Whites
 of 4 Eggs and add them to the jelly. Set it over
 the fire stirring it till it boils. Then pour it into
 a jelly Bag, Run it thro' several times till it's
 quite clear. Beat an ounce of sweet and the
 same of bitter Almonds to a paste, with a Spoon-
 full of Rose Water squeezed thro' a Cloth, then
 mix it with the Jelly, and add 3 Spoonfuls
 of very good Cream. Set it again over the fire
 and keep stirring till it's almost boiling.
 Pour it into a Bowl and keep stirring it till
 it's nearly Cold. This done fill your Moulds,
 having previously buttered them well.

Raspberry Wine —

69

With the back of a Spoon, bruise the finest Raspberries you can get, then strain it thro' a Flannel Bag into a Stone Jar, to a quart of juice add a pound of Double refined sugar, then stir it well together, and cover it close. Let it stand 3 Days, then pour it off quite clear. To a quart of juice add 2 quarts of White Wine, and then Bottle it off — It will be fit for drinking in a Week.

Orange Jelly. —

Into 2 qts of Spring Water put a pound of Hartshorn Shavings let it boil till reduced to a quart. Then pour it clear off and let it stand till it's cold. Take the rinds of 6 Oranges pared very thin and the juice of 6 letting them stand all night in half a pint of Spring Water — Strain them thro' a fine hair sieve, meet the Jelly and pour the Orange liquor into it, sweeten it to your taste with double refined sugar adding to it a blade or two of Mace 4 or 5 Cloves $\frac{1}{2}$ a small Nutmeg, and the rind of a Lemon — Beat the Whites of 5 or 6 Eggs to a froth mix it well with the Jelly, and set it on a Clear fire boiling it 3 or 4 Minutes then run it thro' a Jelly Bag several times till it's clear. Be careful not to shake it, when pouring it into the Bag. —

40

Mountain Wine —

Pick out the large stalks of Malaga Raisins, chop them very small put 5 pds of them to every gallon of Cold ^{spring} Water. Let them steep a fortnight or more, then squeeze out the liquor and put it into a small Cask that will just hold it, but first fume it with Perimstone. It must not be stoped up till the fuming is over.

Apricot Wine —

3 pds of Sugar to 3 quarts of Water, boil them together and strain it well. Then put in 6 pds of apricots, pitted and stoned let them boil till tender. You may if you please after you have taken out the Apricots let the liquor have a boil with a Sprig of flowered Clary in it. The Apricots will make Marmalade, and be very good for preserving use.

Vinegar —

Mrs Barnes

2 lbs of Treacle to 1 Gallon of Water, boil the Water, and let it stand till nicely Cold, then put in the Treacle with $\frac{1}{2}$ a pint of Yeast stirring it well, it should stand 1 day in the cooler, then it will on a hour be into a Cask. It must stand in the Sun with a Riee over the Bung hole. The Cask must have iron hoops and be painted.

Take of compound Tincture of the Bark,
and Volatile Tincture of Valerian, each an
ounce. mix them together— ^{a glass of} 1. Spoonful
to be taken in ^{a glass of} Wine or Water, 3 or 4 times a day.

Another do

do

Acid Elixir of Vitriol. The dose from 10, to 40
drops, taken in a Glass of Wine, Water— or any
bitter infusion twice or thrice a day, taken when
the Stomach is empty.

For Nervous Consumptions it is excellent from
20 to 30 drops twice a day. This disorder shows
in a Wanting of the whole Body, without any con-
siderable degree of Fever, Cough, or Difficulty of Breath-
ing, it is attended with indigestion, Weakness, want of
Appetite &c.

Spitting of Blood—

1 Ounce of Conserve of Roses, 20 or 30 drops
of Elixir Vitriol. Take about the size of a Nutmeg
5 or 6 times a day

Divide your Fruit 10 Oranges and 5 Lemon
 in half very thin, squeeze them dry, strain
 the juice, and to every pint add one gallon of
 Water, and 2 Pounds of loaf sugar, with the rind of
 the Fruit, put it into an earthen jar, cover it
 - loose stop is. well twice every day for 10 days.
 strain it thro' a Jelly Bag and Bottle it -
 it improves by keeping - Letting the Fruit
 be full ripe but not so as to have lost its
 quickness. Let the juice and Spirits be in
 measure. The Gum not to be added to it till
 after the 10 days. when it is all to be well mixed
 together.

Mulberry Syrup Ditto

Gather your Mulberries when the Weather
 is dry, squeeze them thro' a Linen Bag, Squeeze
 the juice and then add double the Weight of
 Double Refined Sugar. Let it simmer full half
 an hour but not boil, skimming it the whole
 time, let it stand till cold then Bottle it -

Take 15 Lemons pare them, infuse the rind in
 quart of Brandy 48 hours, squeeze the Lemons
 pulp and all, add 3 quarts of Brandy, including that
 with the rind. to every 3 quarts add 1 pound and
 quarter of loaf Sugar. boil 3 pints of Milk and
 pour it in hot, stirring it gently, let it stand 2
 hours. then strain it thro' a flannel bag till quite
 clear. then bottle it for use. it will keep for years.

For a Cough

Large Mixture

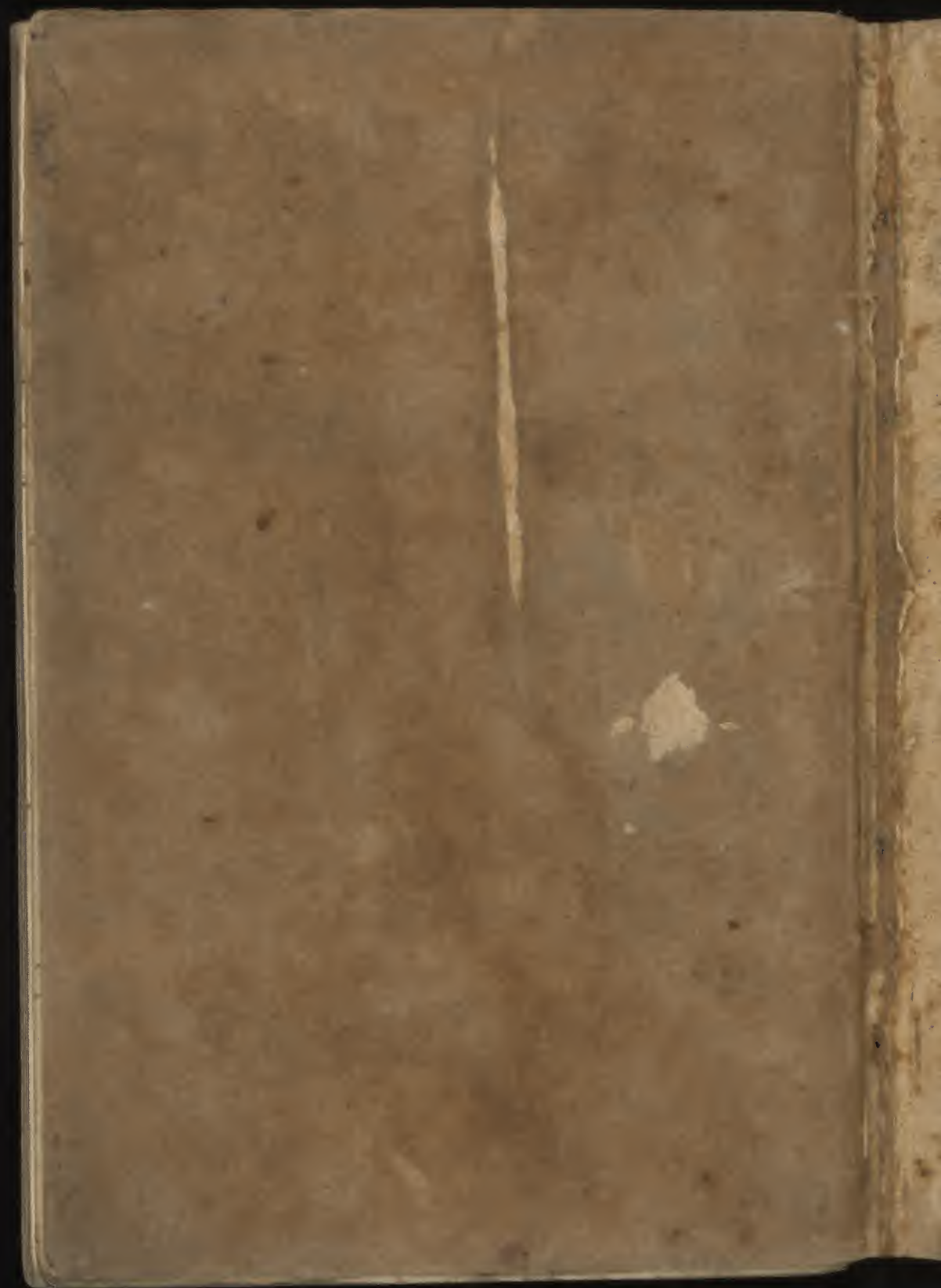
Half a pound of Colefoot flowers, boiled
 in a quart of Water till reduced to a pint strain
 it. Take one glass of the above every Night going
 to Bed, adding the juice of half a Lemon with
 a Table Spoonful of Diacodium—
 For a Child a desert Spoonful

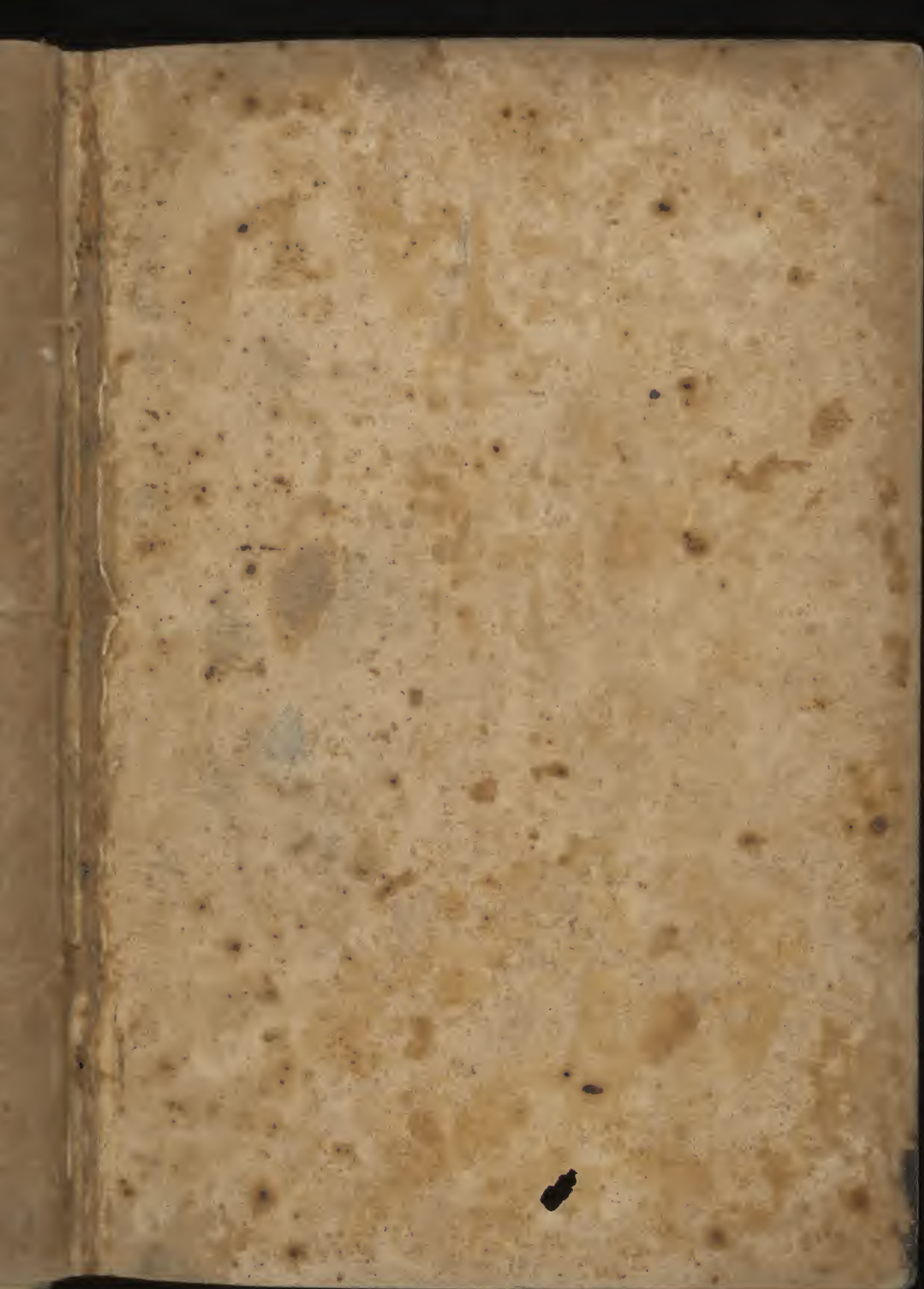
Ague

do

1 Nutmeg grated, a Table Spoonful of
 Mustard-seed, 3/4 of an ounce of Sassa, and a half pound
 quantity of Red Pepper, to mix it. a pint to be
 taken when the fit is off every 3
 hours, eat no Vegetables nor drink any Milk
 while trying the above

This Recipe is not to be tried unless the Person has
 had the Ague some time.







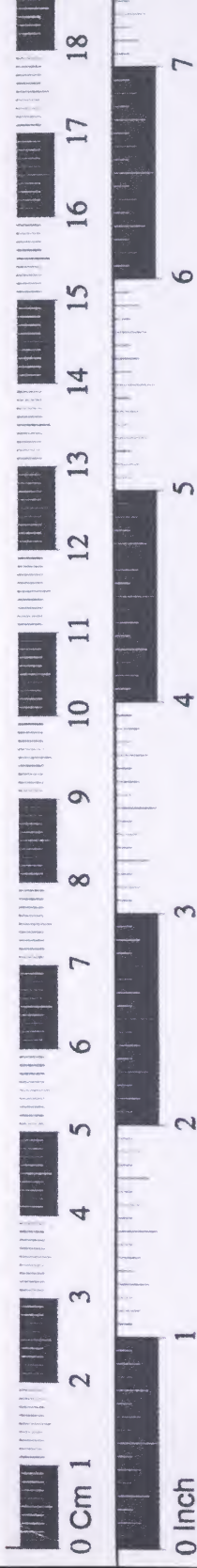


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Raspberry Vinegar.

6 pds of picked Raspberries into
pan, to which add 2 pints of Sugar

in a jar, and immerse the jar
in water to dissolve the Sugar,
bottle it for use.

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